



TRADE ONLY PRICES

Sales enquiries to Sales@for-shaw.com

Place orders with Orders@for-shaw.com

Our Brands

XpressChefTM

rosseto[®]
SERVING SOLUTIONS

nemco[®] | FOOD
EQUIPMENT

IRONCHEF



Introduction

Thank you for requesting our key Brands brochure, we hope you find what you are looking for. Please bare in mind that we have 1000's of more products from the brands below and from others. If you don't see what you are looking for then get in contact as we are sure we will have it. We deal in light tableware products up to heavy commercial kit like walk-in fridges etc.

Prices exclude VAT

Next day delivery available on most lines

All products covered by manufacturer's warranty

These are ex works

HIGH SPEED OVENS

Power and speed for all your baking, toasting, and crisping needs.

A diverse product line of high speed ovens, offering a variety of footprints, capacities, and cooking technologies. Discover the perfect high-speed oven for your operation.

XpressChef™



NEW DESIGN!

2c Series



3i Series



4i Series

Cooking Technologies

- Convection
- Microwave Assist

Ventless Options

- Available in select models

Touchpad controls

USB Connectivity Standard



Fast Cook Times—High-Quality Results

- Frozen 30cm (12") pizza bakes in:
 - 3:45 (1900W unit)
 - 5:00 (1400W unit)

Cooking Technologies

- Impingement
- Convection
- Microwave Assist

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



Fast Cook Times—High-Quality Results

- Frozen 30cm (12") pizza bakes in:
 - 2:47 (2000W unit)
 - 3:07 (1000W unit)

Cooking Technologies

- Impingement
- Convection
- Microwave Assist
- Infra-red radiant

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



Fast Cook Times—High-Quality Results

- Frozen 35.5cm (14") pizza bakes in 2:47

SPECIFICATION COMPARISON

XPRESSCHEF™ HIGH SPEED OVENS

Series	MODEL / UPC CODE	COOKING POWER	CATALYTIC CONVERTER	MAX. COOK TIME	POWER CONSUMPTION	POWER SOURCE	PLUG TYPE	WEIGHT PROD./SHIP	SAFETY LISTING	SANITATION LISTING
	4i MXP5223TLT 728028422634	3000W -Infra-red Radiant 2200W** -Microwave 2000W -Impingement	Yes†	99:99	5800W,27.4A	400V, 50Hz, WYE, 16A, 3phase, 5wire	IEC 309	68/79kg (150/175lbs)	CE	
	4i MXP5221TLT 728028422580	3000W -Infra-red Radiant 2200W** -Microwave 2000W -Impingement	Yes†	99:99	5800W,27.4A	230-240V, 50Hz, 32A, single phase	IEC 309	68/79kg (150/175lbs)	CE	
	3i MRX523* 728028422900*	3000W -Impingement 2000W** -Microwave	Yes†	99:99	5950W,16A	400V, 50Hz, WYE, 16A, 3phase, 5wire	IEC 309	61/69kg (134/152lbs)	CE	
	3i MRX52* 728028422887*	3000W -Impingement 2000W** -Microwave	Yes†	99:99	5950W,28.6A	230-240V, 50Hz, 32A, single phase	IEC 309	61/69kg (134/152lbs)	CE	
	3i MRX51* 728028422863*	3000W -Impingement 1000W** -Microwave	Yes†	99:99	3600W,16A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	53/61kg (116/134lbs)	CE	
	3i MRX51U* 728028423006*	3000W -Impingement 1000W** -Microwave	Yes†	99:99	2450W,13A	230-240V, 50Hz, 13A, single phase	BSI 363A	53/61kg (116/134lbs)	CE	
	3i MRX51A* 728028423044*	3000W -Impingement 1000W** -Microwave	Yes†	99:99	3250W,15A	230-240V, 50Hz, 15A, single phase	Type I Australia	53/61kg (116/134lbs)		
	2c JETS19V3 728028376869	2700W -Convection 1900W** -Microwave	Yes†	16:00	6200W,14A	400V, 50Hz, 16A, 3phase, 5wire	IEC 309	51/53kg (112/116lbs)	CE	
	2c JETS193 728028376852	2700W -Convection 1900W** -Microwave	No	16:00	6200W,14A	400V, 50Hz, 16A, 3phase, 5wire	IEC 309	50/52kg (111/115lbs)	CE	
	2c JETS19V2 728028244779	2700W -Convection 1900W** -Microwave	Yes†	16:00	3100W,14A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	51/53kg (112/116lbs)	CE	
	2c JETS192 728028244762	2700W -Convection 1900W** -Microwave	No	16:00	3100W,14A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	50/52kg (111/115lbs)	CE	
	2c JETS14V 728028244748	2700W -Convection 1400W** -Microwave	Yes†	20:00	2900W,13A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	51/53kg (112/116lbs)	CE	
	2c JETS14 728028244731	2700W -Convection 1400W** -Microwave	No	20:00	2900W,13A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	50/52kg (111/115lbs)	CE	
	2c JETS14U 728028244755	2700W -Convection 1400W** -Microwave	No	20:00	2400W, 11A	230-240V, 50Hz, 13A, single phase	BSI 363A	50/52kg (111/115lbs)	CE	

Quality You Can Trust.

PERFORMANCE, RELIABILITY, SERVICE & SUPPORT

ACP remains a world leader in accelerated cooking equipment and solutions. For more than 50 years we've set the high standards that operators and chefs look to for the performance, reliability, service, and support they need.

ISO-9001:2015 CERTIFIED

From design to service, ACP has been certified with the ISO Quality mark—the most prestigious quality rating available. Our total compliance with the most rigorous quality and reliability standards ensures our products provide superior performance and value. In addition to ACP, Inc. being ISO-9001 certified, our products meet and exceed standards set by: ETL, UL, NSF, CSA, IEC and FDA/CDRH.

WARRANTIES

Warranty Certificates can be found online at:
www.acpsolutions.com/warranty



Culinary Center

Taking customer support even further

Every oven is supported by our on-staff culinary team of chefs and food scientists in our fully equipped commercial kitchen. The ACP Culinary Team provides support, including the information and assistance needed to take your menu to the next level.

- Menu development
- Cooking times

We are continually examining and testing the latest food trends and developing new recipes. These are posted on our website.

Visit us on the web:
www.acpsolutions.com

Or call us:
[1-800-442-2634](tel:18004422634)



Nemco Food Equipment is best known for being an innovator of new equipment solutions that make the otherwise labor-intensive preparation of signature menu items faster and more cost-efficient.

In addition to its flagship food-prep equipment line, Nemco continues to develop, manufacture and market other countertop solutions in hot-dog cooking equipment, food-merchandising equipment, and food-holding equipment, along with those in its line of ovens, toasters, boiling units, waffle and cone bakers, industrial food-waste disposers and more.



Easy FryKutter™

CODE: 55450-1 - €



Monster FryKutter™

CODE: 56450A-1 - €



Spiral Fry™ Potato Cutter

CODE: 55050AN - €



Easy Chicken Slicer

CODE: 55975 - €



Easy Slicer™

CODE: 55200AN - €



Easy Flowering Onion Cutter

CODE: 55700 - €



Easy Chopper II™

CODE:55500-1 - €



Easy Slicer™

CODE: 55200AN-1 - €



Easy LettuceKutter™

CODE: 55650 - €



Easy Chopper 3™

CODE: 57500-1 - €



Easy Tomato Slicer 2

CODE: 56600-1 - €



Easy Onion Slicer 2

CODE: 56750-1 - €



Easy Cheeser™

CODE: 55300A - €



Easy Cheese Blocker™

CODE: 55350A - €



Foot Unit

Forearm Unit

CODE: 69811 - €



Designed to Inspire

Rosseto is a global company headquartered in Chicago, IL that designs and manufactures serving solutions for hospitality, retail and food service industries. We strive to be the trusted leader of innovative serving solutions, while setting new standards for buffet displays, beverage dispensers and dry food dispensers.





Calodie Coffee

Calodie Coffee is not just a coffee it is an Eco-friendly coffee. To help reduce waste, you simply put the coffee cake and the packaging in the bin knowing that it is fully bio degradable, so not only does it offer a great taste but it's also great for the planet too. A blend of 100% Arabica speciality coffees from Brazil and El Salvador, with milk chocolate notes and a smooth, nutty finish. Hints of stone fruit compliment a velvety body. Sweet and rich, a perfect base for espresso drinks. A super easy bean to look after so that your customers get the best coffee every time. If you want to become a TRADE partner for Calodie Coffee please get in touch.



Click the top selling lines below for more information

6 x 1kg Calodie



5kg Calodie



10kg Calodie





IRONCHEF

Want to BBQ 365 days a year? It is now possible using IronChef! Characteristic of these beautifully crafted pieces are the sleek design, the robust materials, and the high level of finishing from the best quality stainless Steel available. The Iron Chef products allow you to create that authentic BBQ taste from inside your own home all year. Iron Chef products are designed for both commercial and domestic settings and come with a full range of accessories and cooking guides to help elevate the experience of Iron chef products can offer. IFR are the assigned agents for Iron Chef in Ireland and have product in stock and ready to ship. For your trade prices get in touch.



CODE: LavaGrill - €



CODE: BBQ-M - €



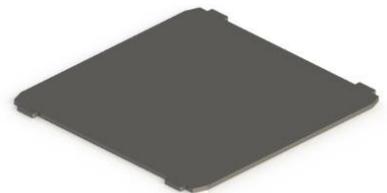
CODE: Teppanyaki - €



CODE: Grill - €



CODE: Lavastones - €



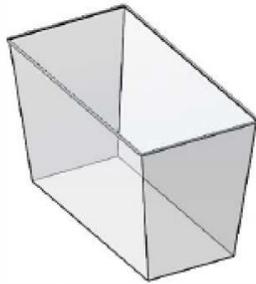
CODE: BakeTray - €



CODE: BBQ-L - €

IRONCHEF

✓ **For-Shaw**



IRONCHEF Frying Filter 30-15-17(7)

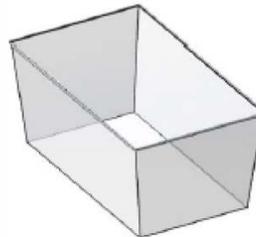
Dutch Design.

Robustly executed & manufactured from high quality stainless steel.

L x W x H = 302 x 152 x 171 mm.

Weight \pm 0.2 kg.

Catch residues so that they do not burn and save up to 50% on your frying oil.
Extra High Filters preventing overflowing frying dross.
In addition four stainless steel springs to attach the frying filter in the existing basket!



IRONCHEF Frying Filter 31-18-14

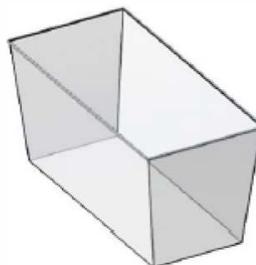
Dutch Design.

Robustly executed & manufactured from high quality stainless steel.

L x W x H = 306 x 181 x 140 mm.

Weight \pm 0.2 kg.

Catch residues so that they do not burn and save up to 50% on your frying oil.
Extra High Filters preventing overflowing frying dross.
In addition four stainless steel springs to attach the frying filter in the existing basket!



IRONCHEF Frying Filter 34-16-17

Dutch Design.

Robustly executed & manufactured from high quality stainless steel.

L x W x H = 342 x 162 x 170 mm.

Weight \pm 0.2 kg.

Catch residues so that they do not burn and save up to 50% on your frying oil.
Extra High Filters preventing overflowing frying dross.
In addition four stainless steel springs to attach the frying filter in the existing basket!



IRONCHEF Square Skimmer 10x10

Dutch Design.

Robustly executed & manufactured from high quality stainless steel.

Skimmer Surface 100 x 100 mm.

Weight \pm 0.10 kg.

Due to the square shape and the use of very fine stainless steel mesh, it is now easier to remove residual residues!